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(54) Title: FLAVOURING OR AROMATISATION OF AN INFUSION

## (57) Abstract

A process for the flavouring or aromatisation of product to be infused comprises the steps of producing micro-encapsulated particles of flavour and bonding them to a porous carrier such as a tea bag. The tea bag is then filled and sealed in the usual way. The process simplified tea production and ensures that flavour is accurately reproducible between batches. There is no risk of cross contamination of flavours between batches of tea and tea can be bagged in larger batch sizes. The resulting infusion has no loss of flavouring top notes.